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Homemaker News

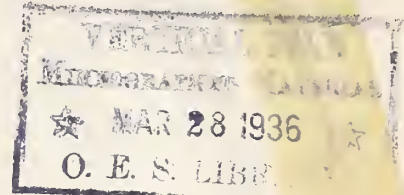
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IT'S "PIE" TO MAKE



Reserve

Pie models change, both as to crust and filling. Those like "his mother used to make" still hit the spot, but there are now many, many variations. For example, as a beginning, crumb pastry -- made by rolling 15 large graham crackers into fine crumbs, adding half a cup of melted butter and half a cup of sugar. It looks so good from the start the appetite is likely to stir before the mixing begins. But mix thoroughly, saving about one-fourth cup of the crumbs to sprinkle at last over the meringue. Put the rest into the tin and pat it out to a thick, even lining. Bake in a moderate oven (350°F.) for about 10 minutes or until slightly caramelized. Take it out and gently pat away the brittle blisters. Cool, and fill with a custard cream filling topped with meringue -- and don't forget the extra crumbs. Sliced bananas or coconut or chopped dates would go well in the filling.

Another worthy filling for crumb crust is fresh fruit and whipped cream. Or regular American pumpkin pie filling, which might be sweetened with honey or maple sirup.

To those who are never satisfied, deep-dish pies are nothing new. But, like Cleopatra, they are of "infinite variety" -- cranberries, with or without raisins, crab apples, cooked dried fruits and canned fruits, especially canned peaches -- to mention a few possibilities.

Texture adds much to variety, and there is delightful texture in chiffon pies. Chiffon filling is really a whipped gelatin sponge, made up with a liquid (generally fruit juice), sugar, gelatin, and white of egg, and served in a prebaked shell. Chocolate chiffon pie is a variation of chocolate cornstarch pie, lighter and daintier, with contrasting whipped cream on top. And if you must change pumpkin pie some more, you can chiffon it. One of the most popular is lemon chiffon but it's hardly better than those made of some other tart fruit juices. Here's a recipe for cranberry chiffon pie, vouched for by the U. S. Bureau of Home Economics:

3 cups cranberries	2 eggs
1 cup hot water	1/4 cup cold water
1 cup sugar	1-1/2 tablespoons gelatin
1/4 teaspoon salt	2 tablespoons powdered sugar

Make a 9-inch piecrust shell with a high rim. Prebake it a delicate brown. Boil the berries in the cup of water until soft; then press them through a fine sieve. Add the sugar, salt, and well-beaten yolks of the eggs, and cook over hot water for a few minutes. Soak the gelatin in the cold water first, then dissolve it in the hot mixture. Chill the mixture, and when it begins to set fold in the whites of eggs, beaten stiff, with the powdered sugar. This is just enough for a 9-inch crust.

